

APERITIFS

Gin/Vodka Martini | 13.7/15
Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Black Cow Negroni | 13
Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14.5
Cuvée Royale, France NV

TO SHARE WHILE PERUSING

Smoked almonds | 5

Green Nocellara olives | 6

Green and purple olives, harissa,
guindilla peppers | 7

Padrón peppers,
Maldon sea salt | 6

Tortilla chips, guacamole,
tomato salsa | 7.5

Artichoke dip, grissini | 8.5

Red pepper hummus,
grilled pitta | 8.5

STARTERS

Creamed cauliflower soup, truffle dressing <i>(pb)</i>	7.5	Pulled pork croquettes, apple purée	12.5
Deep fried panko breaded Brie, cranberry sauce <i>(v)</i>	8.5	Ham hock and chicken terrine, port marinated cranberries, sourdough	12.5
Artisan goats cheese, pumpkin relish, smoked almonds, crispbread <i>(v)</i>	11.5	Cured Scottish salmon, pickled cucumber, mustard dressing, rye	15

MAINS

Roast celeriac, wild mushrooms and shallots, cavolo nero, chestnut sauce <i>(pb)</i>	18.5	Slow braised hog cheeks, roast garlic mash, sprout tops, crispy sage, braising juices	24
Butternut squash tortellini, sage, pine nuts <i>(pb)</i>	19	Suffolk chicken breast, potato gratin, baby artichokes, truffle jus	26
Pan fried fillet of Cornish plaice, crispy squid, crushed new potatoes, preserved lemon	26	Flat iron steak, chunky chips, chimichurri	27
Double British beef burger, Cheddar, tomato relish pickles, French fries <i>(add smoked bacon 2)</i>	22	Duck breast, fondant potato, roast purple carrot, anise purée, red wine jus	27
Buttermilk fried chicken burger, house sauce, pickles, French fries <i>(add smoked bacon 2)</i>	22		

SIDES 6.5

Braised red cabbage	Truffle cauliflower cheese	Sweet potato wedges, chive and rosemary crème fraîche
Honey glazed parsnips	Mixed leaf salad, lemon dressing 4.5	Truffle and Parmesan fries
Tenderstem broccoli, almonds		Chunky chips

DESSERTS 8

Christmas pudding, orange, brandy custard
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Raspberry frangipane tart, raspberry sorbet
Chocolate, almond and orange cake *(pb)*

SELECTION OF ICE CREAMS AND SORBETS

ICE CREAMS 6.5

Vanilla | Chocolate | Rum and raisin

SORBETS 6.5 *(pb)*

Raspberry | Green apple | Passion fruit

BRITISH CHEESEBOARD

For one 15 | For two 28

Black Cow Cheddar, Colten Basset Stilton, Tunworth; *pear chutney, grapes, celery, walnut bread*

(pb) plant based | (v) vegetarian

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information go to thebotanistbroadgate.com. All prices include VAT. An optional 12.5% gratuity will be added to the final bill.



THE BOTANIST
BROADGATE CIRCLE

SODA ROOM
DOWNSTAIRS
AT THE BOTANIST
COCKTAIL LOUNGE
LATE NIGHT PARTY VENUE



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